

BY  MENU



LUNCHSPECIALS BY Q — FROM 12:00 PM TO 3:00 PM



TOAST - SMOKED SALMON - AVOCADO -
POACHED EGG - HOLLANDAISE 🌾🔒

Q-Secret: Also available after 3:00 PM!

20,5

TOAST - STEAK TARTARE - TRUFFLE CREAM - PICKLES - CHIVES 🌾

Q-Secret: Also available after 3:00 PM!

20,5

NAAN - RENDANG - SRIRACHA - SPRING ONION 🌾🔒🌿

19,5

✓ 12 O'CLOCK BY Q - *optioneel* ✓ 🌾🔒🌿

Sourdough Bread - Burgundy croquette - curry soup - carpaccio - fried egg

20,5

✓ 2-COURSE LUNCH MENU - *optioneel* ✓

Amuse - Bread and dips - Starter - Main Course

Served within 1 hour upon request.

42,5

SALADS — FROM 12:00 PM TO 9:00 PM

CAESAR SALAD - CHICKEN - GREEN EGG - PARMESAN CHEESE -
BACON - BOILED EGG - ANCHOVIES 🌾🔒

21,5

CARPACCIO - BEEF TENDERLOIN -
TRUFFLE CREAM - PINE NUTS -
PARMESAN CHEESE 🌾🔒

*Tip: Enrich this dish
with shaved foie gras*

21,5

NOODLES - CRISPY PRAWNS - SOY - PICKLED VEGETABLES 🌿🌶️

21,5

SMOKED SALMON - PRAWNS - SMOKED EEL - CITRUS DRESSING 🌾🔒🌶️

27,5

✓ BURRATA - BASIL - TOMATO - BALSAMIC 🔒

21,5

SOUPS — FROM 12:00 PM TO 9:00 PM

TOM KHA KAI - MARINATED CHICKEN - BEAN SPROUTS - CORIANDER 🔒

9,5

LOBSTER SOUP - SHELLFISH - CREAM 🔒🌶️

16,5



✓ CURRY SOUP - APPLE - CHIVES 🌾🔒

9,5

✓ Vegetarian

✓ Optional vegetarian

STARTERS — FROM 12:00 PM TO 9:00 PM

VENISON STEW - GINGERBREAD - PICCALILLI - PUFFED GRAINS 🌾 🍷

19,5

 *Xavier Vignon Côtes du Rhône Rouge*

CARPACCIO - BEEF TENDERLOIN - TRUFFLE-MAYONNAISE - PARMESAN CHEESE - ARUGULA 🌾 🍷

19

 *Valdelagunde Cuvée Especial Verdejo*

Tip: Enrich this dish with shaved foie gras

FOIE GRAS TERRINE - BRIOCHE - SHALLOT MARMELADE 🍷

23

 *Quinta Santa Eufima Lagrima*

VITELLO TONNATO - VEAL FILLET - TUNA - CAPERS - TUNA CREAM 🌾 🍷

19

 *Dissegna Pinot Grigio Azienda Agricola*

✓ CREAM CHEESE RAVIOLI - TRUFFLE JUS - ARUGULA - PECORINO 🌾 🍷

21

 *Louis Latour Ardèche*

Tip: Delicious with freshly shaved truffle




COUNT THE MEMORIES, NOT THE CALORIES

MAIN COURSES — FROM 12:00 PM TO 9:00 PM


SKREI FILLET - SCORZONERA - PURSLANE - CHAMPAGNE SAUCE 🍷 🍷

31

 *Nuiton-Beaunoy Côte d'or*

✓ PASTA - PRAWNS - TRUFFLE CREAM SAUCE - PARMESAN CHEESE - ARUGULA optioneel ✓ 🌾 🍷 🍷

29,5

 *Aveleda Solos Xisto Vinho Verde*

Tip: Delicious with freshly shaved truffle

VELUWE DUCK BREAST - RED CABBAGE - CORN - CONFIT BITTERBALL - FIVE SPICES GRAVY 🍷

32

 *Malbec Trapiche Melodías "Winemaker Selection"*

VEAL CHEEK - VEAL SWEETBREADS - CARROT - SAUERKRAUT - VEAL GRAVY 🍷

39,5

 *Naxus Ribera del Duero*



GRAINFED BEEF TENDERLOIN - POINTED CABBAGE - PARSNIP - POMMES AMANDINE - TRUFFLE JUS 🍷

39,5

 *Voche Rioja Reserva*

Tip: An excellent match with pan-fried foie gras

✦ *Tip: Try our fries with kimchi and sriracha!*

SIDES — FROM 12:00 PM TO 9:00 PM

✓ FRIES - MAYONNAISE	6
✓ FRIES - KIMCHI - SRIRACHA	8,5
✓ FRIES - SWEET POTATO - TRUFFLE CREAM - PARMESAN CHEESE 🌾 🔒	8,5
✓ SALAD - LITTLE GEM - CASHEW - FRENCH DRESSING 🥜	7,5
FOIE GRAS - CURLS	9,5
FRESH TRUFFLE - SHAVED	13,5
FOIE GRAS - PAN-FRIED 🌾	12
VEAL SWEETBREADS - PAN-FRIED 🌾	11

DESSERTS — FROM 12:00 PM TO 9:00 PM



✓ APPLE - WARM TARTELETTE - VANILLA ICE CREAM 🌾 🔒 13,5



Quinta Santa Eufima Lagrima

✓ MANDARIN - SPECULAAS MOUSSE - COFFEE ICE CREAM 🌾 🔒 13,5



Quinta Santa Eufima 20 Years

✓ HAZELNUT PARFAIT - AMARENA CHERRIES - MERINGUE 🌾 🔒 🥜 13,5



Quinta Santa Eufima Lagrima

✓ CHEESE PLATTER - Selection from Kaashuis Best - nuts-fig bread 🌾 🔒 🥜 17,5



Quinta Santa Eufima Tawny 10 Years

✓ COFFEE COMPLÈTE 10,5



Digestif tip: Limoncello

Q FOR KIDS



Looking for something tasty for the kids? Ask us about the dishes we can specially prepare for them.

◆ Allergen information

We have listed the most common allergens by the dishes in the menu. Please let us know if you would like more information regarding the allergens used in our dishes.



contains gluten



contains soy



contains nuts



contains lactose



contains shellfish



contains peanuts